ZANUSSI

FOURS À ENCASTRER

EINBAU-HERDE

INBOUW-FORNUIZEN

BUILT-IN OVENS

ZHN 721

NOTICE D'UTILISATION
GEBRUIKSAANWIJZING
BEDIENUNGSANLEITUNG
INSTRUCTION BOOKLET

Madam,

Congratulations on having chosen a quality product from our company. This appliance is very easy to use. Nonetheless, in order to obtain the maximum profit from your new appliance, we suggest you spend a few minutes reading this brochure.
You will find the correct indications for installation, use and mainteinance.
We thank you and hope you will enjoy using this new appliance.

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⚠ WARNINGS AND IMPORTANT ADVICE

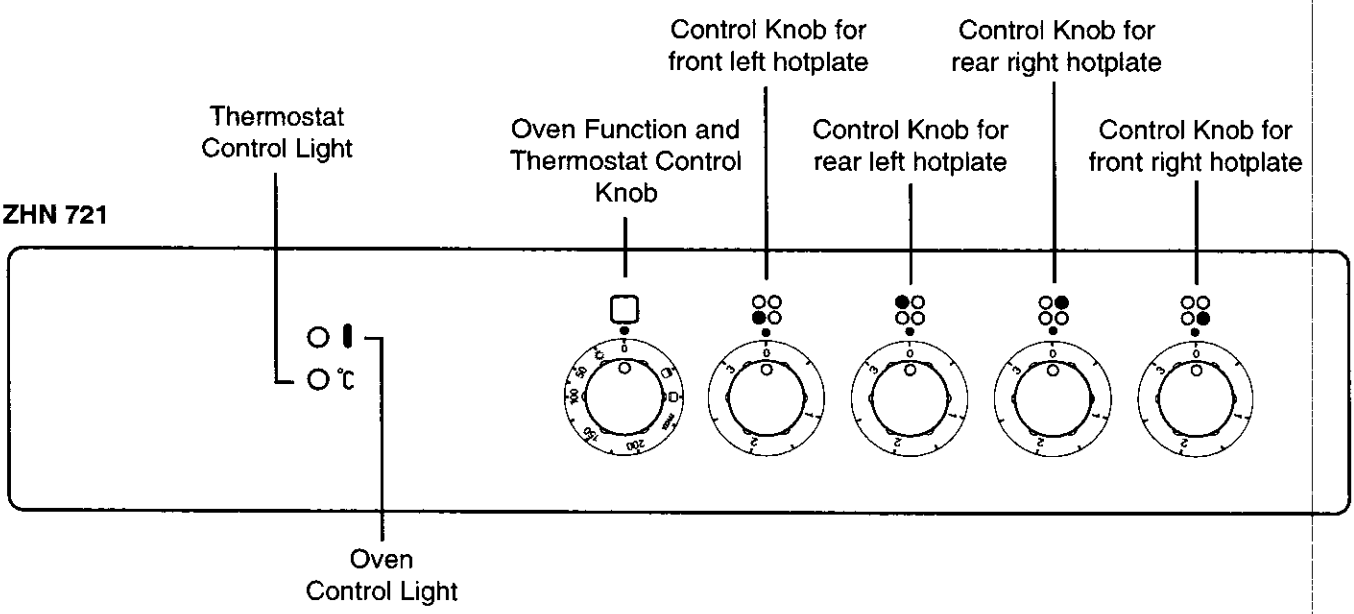
These warnings are provided in the interest of safety. You MUST read them carefully before installing or using the appliance.

It is most important that this instruction book should be retained with the appliance for future reference. Should the appliance be sold or transferred, always ensure that the book is left with the appliance in order that the new owner can get to know the functions of the appliance and the relevant warnings.

- This appliance has been designed to be operated by adults and children under supervision. Young children MUST NOT be allowed to tamper with the controls or play near or with the oven.
- This appliance has been designed for cooking edible foodstuff only and MUST NOT be used for any other purposes.
- It is **dangerous** to alter the specification in any way.
- For hygiene and safety reasons, this appliance should be kept clean at all times. A build-up of fats or other foodstuff could result in a fire.
- Accessible parts of this appliance may become hot when it is in use. Children should be KEPT AWAY until it has cooled.
- Under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by unexperienced persons may cause injury or serious malfunctioning. Refer to your local Zanussi Service Centre. Always insist on genuine Zanussi spare parts.
- Ensure that all control knobs are in the OFF position when not in use.
- Should you connect any electrical tool to a plug near this cooking appliance, ensure that electric cables are not in contact with it and keep them far enough from the heated parts of this appliance.
- If the appliance is out of order, disconnect it from the electric supply.
- Do not leave untensils containing foodstuffs, e. g. fat or oil in or on the appliance. This could cause damage in case the appliance is inadvertently switched on.
- **Always place the dripping pan in position to collect fat when using the grill or when cooking meat. Pour a little water into the dripping pan to avoid smoke and unpleasant smells.**
- **Always use oven gloves to remove pans from the oven.**
- It is mandatory that all operations required for the installation are carried out by a qualified or competent person, in accordance with existing rules and regulations.
- Disconnect the appliance from the electrical supply, before carrying out any cleaning or manteinance work.
- Some parts of the appliance are covered by a shock-proof plastic film. Remove this film before using the oven.
- Once you removed all packaging from the appliance, ensure that it is not damaged and the electric cable is in perfect conditions. Otherwise, contact your dealer before proceeding with the installation.
- This appliance is meant to be connected to a 230 V electrical supply through a single, double or triphasic connection with earth wiring . An eventual 400V poliphasic connection without earth wire will destroy the oven and the hob, if fitted.
- **The manufacturer disclaims any responsability should all the safety measures not be carried out.**

OVEN DOOR PROTECTION DEVICE

All our appliances comply with the European Safety Standards. Nevertheless, in order to ensure the highest safety level, and avoid little children to be exposed to the heat when the appliance is operated, it is possible to fit a special protection device to the oven door. This device can be purchased in our Service Force Centres, specifying the relevant code (**35791**) and the Product No. shown on the rating plate.



OVEN FUNCTION AND THERMOSTAT CONTROL KNOB (FIG. 1)

☼ Oven Light - The oven light will be on without any cooking function

50-max Conventional cooking - The heat comes from both the top and bottom element, ensuring even heating inside the oven. Temperature can be set from 50 up to 250°C (max.)

▭ Top heating element - The heat comes from the top of the oven only.

▭ Bottom heating element - The heat comes from the bottom of the oven only.

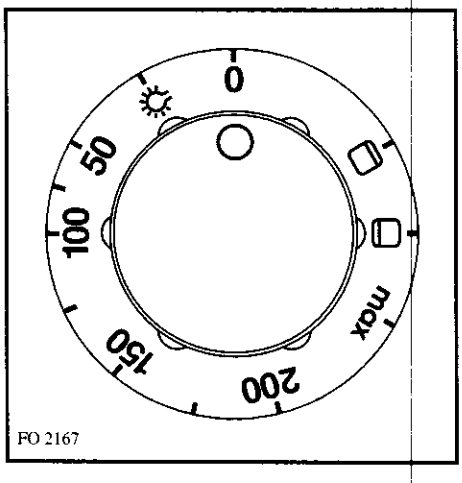


Fig. 1

THERMOSTAT CONTROL LIGHT

Once the oven temperature has been selected, the temperature light will come on and remain on until the oven has reached the correct setting; after that, it will go on and off with the thermostat, showing how the temperature is being maintained.

OVEN CONTROL LIGHT

It will come on every time an heating element is set on operation.

⚠ All cookings must be carried out with the oven door closed

THE SAFETY THERMOSTAT

This oven is provided with a safety thermostat. In case of malfunctioning of the main thermostat, and consequent over-heating, the safety device will stop the power supply to the appliance. If this happens, call your local Zanussi Service Centre. Under no circumstances should you attempt to repair the appliance yourself.

HOTPLATE CONTROL KNOBS

The Control Knobs for the hotplates (Fig. 2) can be found on the Oven Control Panel.
The energy regulator of the hotplates can be set by means of a 7 positions control knob.
0 = OFF
1 = MINIMUM
3 = MAXIMUM
The intermediate positions give an increasing heating power.

Carefully supervise cookings with **fats or oil**, since these types of foodstuff can result in a fire, when over-heated.

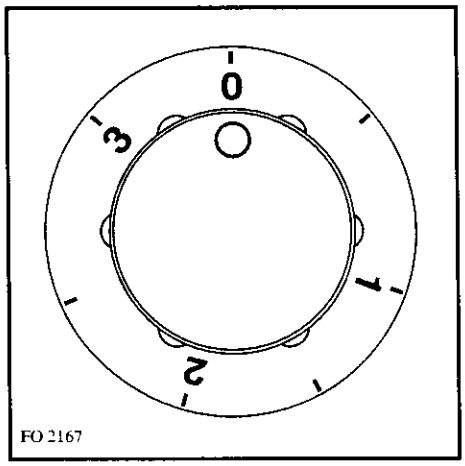


Fig. 2

WHEN THE OVEN IS FIRST INSTALLED

Once the oven has been installed:

a) set the thermostat knob to MAX;

b) switch the oven function control knob to conventional cooking (⊟);

c) allow the oven to run empty for approximately 45 minutes;

d) open a window for ventilation.

During this time, an unpleasant odour may be emitted. This is absolutely **normal**, and is caused by residues of manufacturing.
Once this operation is carried out, let the oven cool down, then clean the oven cavity with a soft cloth soaked in warm soapy water.

Before cooking for the first time, carefully wash the **shelf** and the **dripping pan.**

⚠ **To open the oven door, always catch the handle in its central part (Fig. 3).**

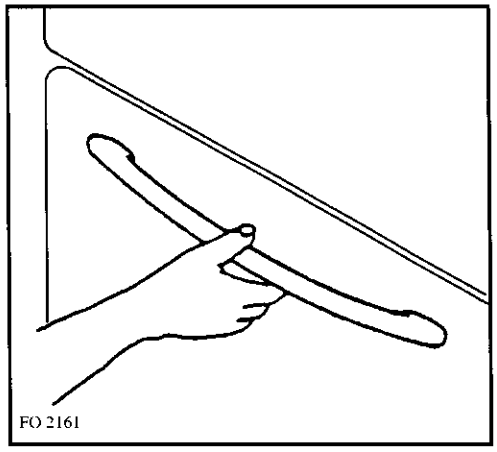


Fig. 3

CONVENTIONAL COOKING

Turn the oven function control knob clockwise and set it on the required temperature.
If you need more heat from the bottom or from the top, turn the oven function control knob to ⊟ (top heating element only) or ⊡ (bottom heating element only).
Otherwise, adjust the shelf level (Fig. 4) as required.
When using the top element or the bottom element settings, temperature will never be higher than 250°C.

- The temperatures inside the oven can reach 250°C. Always ensure that you are using oven proof baking trays, oven dishes, etc.
- Do not place pans, biscuit pans or aluminium foil directly on the base of the oven. This could cause a heat build-up which could affect the performance of the oven and damage the oven enamel.
- Carefully supervise cookings with **fats or oil**, since these types of foodstuff can result in a fire, if over-heated. For the same reason, be careful when placing or removing food in the oven, not to let any fat or oil fall on the oven base. If this happens, carefully clean the oven to avoid unpleasant smells or smoke.

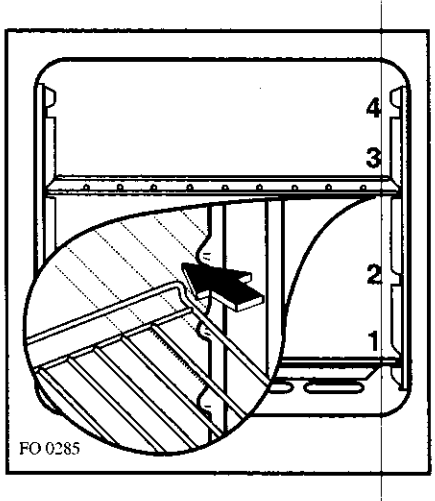


Fig. 4

HINTS AND TIPS ON COOKING FISH AND MEAT

You can place meat in oven proof dishes, or directly on the oven shelf. In this case, remember to place the dripping pan in the first position from the bottom with some water in it. The dripping pan will avoid the falling of melted fat on the oven base.
White meat, poultry and fish in general, need a medium temperature cooking (between 150 and 175 ° C). If you need to cook red meat (slightly browned on the outside and more gently cooked in the inside), a higher temperature (between 200 and 250 ° C) for a short time is recommended.

HINTS AND TIPS ON BAKING

Cakes usually need a medium temperature cooking, between 150 and 200 °C.
A short oven pre-heating (about 10 minutes) is recommeded when cooking cakes or baking. Once the cooking has been started, keep the oven door closed during all the cooking time, and check the cooking results through the oven door glass.

COOKING TABLES

TRADITIONAL COOKING

WEIGHT (GR.)	TYPE OF DISH	Traditional Cooking		Cooking time ◷ minutes	NOTES
		Level 4 3 2 1	temp. °C		
	Cakes				
	Whipped up kneading	2	180	45 ~ 60	
	Leavened kneading	2	180	20 ~ 35	
	Shortbread dough	2	180	20 ~ 30	
	Butter-milk cheese cake	1	175	60 ~ 80	
	Apple cake	1	180	40 ~ 60	
	Strudel	2	175	60 ~ 80	
	Jam-tart	2	180	45 ~ 60	
	Small cakes	2	180	15 ~ 25	
	Biscuits	2	180	10 ~ 20	
	Meringues	2	100	90 ~ 120	
	Bread and Pizza				
1000	White bread	1	200	45 ~ 60	1 piece
500	Rye bread	2	200	30 ~ 45	In bread pan
500	Bread rolls	2	200	20 ~ 35	8 rolls
250	Pizza	1	220	20 ~ 35	In baking pan
	Flans				
	Pasta flan	2	200	40 ~ 50	
	Vegetable flan	2	200	45 ~ 60	
	Quiches	2	200	35 ~ 45	
	Lasagne	2	200	45 ~ 60	
	Meat				
1000	Beef	2	200	50 ~ 70	On grid
1200	Pork	2	200	100 ~ 130	On grid
1000	Veal	2	200	90 ~ 120	On grid
1500	English roast beef	2	220	50 ~ 70	On grid
1200	Lamb	2	200	110 ~ 130	Leg
1000	Chicken	2	200	60 ~ 80	Whole
4000	Turkey	2	200	210 ~ 240	Whole
1500	Duck	2	175	120 ~ 150	Whole
3000	Goose	2	175	150 ~ 200	Whole
1200	Hare	2	200	60 ~ 80	Cut in pieces
	Fish				
1000	Whole	2	200	40 ~ 60	2 fishes
800	Fillets	2	200	30 ~ 40	4 fillets

CLEANING AND MAINTENANCE

General Cleaning

- Before cleaning, always allow the oven to **cool** down.
- When using **spray** cleaning products, be careful not to spread them on the heating elements or on the thermostat sensor.
- Never use harsh **abrasives**, steel wool or cleaners with **bleach**, as they could damage the enamel and the oven door glass.

The Oven Cavity

The enamelled oven cavity is best cleaned whilst the oven is still warm. It is advisable to wipe the oven over with a soft cloth soaked in warm soapy water after each use. However, from time to time, it will be necessary to do a more complete cleaning, using a proper oven cleaner.In case of particularly tough stains, you can use stainless steel cleaning products or some warm vinegar. **If cooking fruits,** some over-heated natual acids can squeeze and settle on the oven enamel, causing stains quite difficult to remove. This could affect the enamel brightness, but it will have no consequence on the oven performances. To avoid these stains to be burnt out during the next cooking, carefully clean the oven cavity after all fruits cookings.

The Oven Door and its gasket

Before cleaning the oven door, we recommend you to remove it from the oven.

Proceed as follows:

a) open the oven door completely;
b) find the hinges linking the door to the oven (fig 5);
c) unlock and turn the small levers located on the two hinges (fig. 5);
d) handle the door by its left- and right-hand sides, then slowly turn it towards the oven until it is half-closed;
e) gently pull the oven door off its site (fig. 5);
f) place it on a steady plan;
g) unscrew the two screws marked with lett. **A** fig.6;
h) pull up the oven door glass and take it away from the oven door.

Clean the oven door glass with warm water and a softh cloth only.
Once the cleaning is carried out, refit the oven door, following the procedure in reverse.

The correct operation of the oven is ensured by a gasket placed round the edge of the oven cavity.

- Periodically **check** the condition of this gasket. If necessary, clean it without using abrasive cleaning products.
- If the gasket shows to be **damaged**, call you local Zanussi Service Centre. Do not use the oven until it has been repaired.

Replacing the Oven Light

- Ensure the electricity supply is switched off before carrying out this operation.

The oven bulb has to comply to these features:

a) resistant to temperatures of 300 °C;
b) electric rate: 230 V - 50 Hz;
c) electric power rate: 15 W.;
d) connection type: E 14.

To replace the bulb, proceed as follows (Fig. 7):

a) push in and turn the glass lid anticlockwise;
b) remove tha faulty bulb;
c) replace it with a new one;
d) refit the glass lid;
e) switch on the electricity supply.

Fig. 5

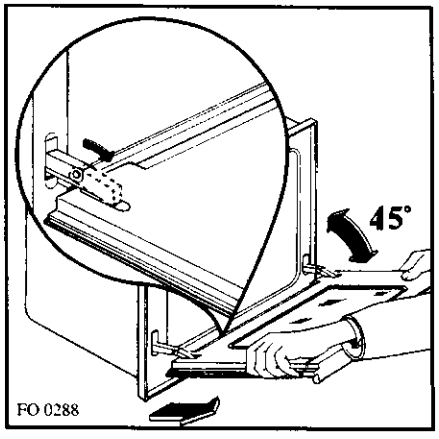


Fig. 6

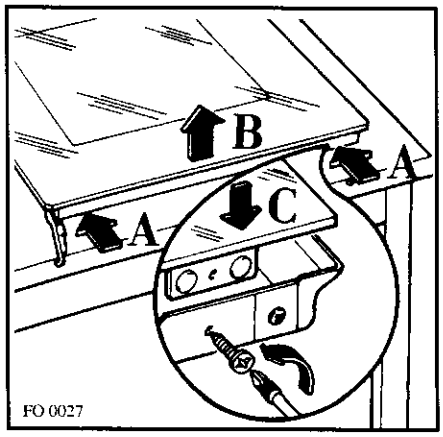
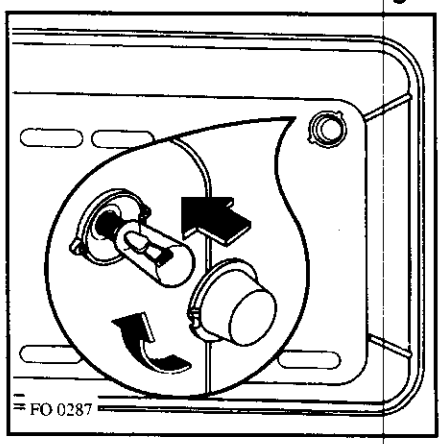


Fig. 7



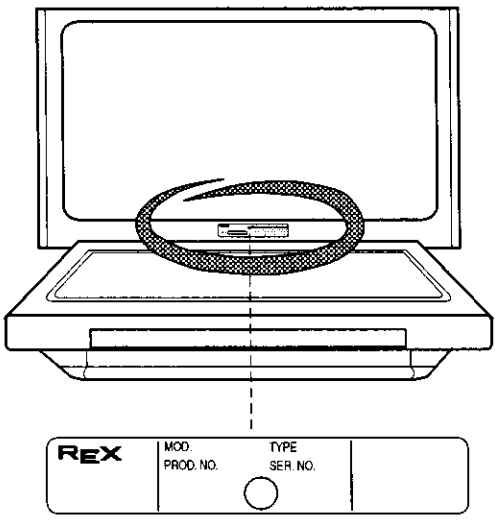
WHAT HAPPENS IF SOMETHING GOES WRONG

If the appliance is not working correctly, please carry out the following checks, before contacting your local Zanussi Service Centre.

SYMPTOM	SOLUTION
■ The oven does not come on	◆ Check the oven is in manual operation and that both a cooking function and a temperature have been selected *or* ◆ Check the appliance is wired in properly, and the socket switch or the switch from the mains supply to the oven are ON.
■ The oven temperature light does not come on	◆ Turn the thermostat knob on a temperature *or* ◆ Turn the oven function control knob on a function.
■ The oven light does not come on	◆ Turn the oven function control knob on a function *or* ◆ Buy a new oven light bulb, asking for it to your local Zanussi Service Centre and replace it by following the instruction provided in this booklet.
■ It takes too much time to finish the dishes, or they are cooked too fast.	◆ Refer to the contents of this booklet, especially to the chapter "Using the Oven".
■ Steam and condensation settle on the food and the oven cavity.	◆ Leave dishes inside the oven no longer than 15-20 minutes after the cooking is completed.

TECHNICAL ASSISTANCE AND SPARE PARTS

If after the checks listed in the previous chapter, the appliance still does not work correctly, contact your locals Zanussi Service Centre, specifying the type of malfunctioning, the appliance model (Mod.), the product number (Prod. No.) and the serial number (Ser. No.) marked on the identification plate. This plate is placed on the front external edge of the oven cavity.



Original spareparts, certified by the product manufacturer and carrying this symbol are only available at our Service Centre and authorized spareparts shops.

DISTRI PARTS

GUARANTEE - SPARE PARTS (only for BENELUX)

When calling for repairs during the period of guarantee ofthe appliance, the original invoice or receipt must be shown or sent together with the appliance to be repaired.

General conditions of guarantee

1 The manufacturer guarantees the appliance indicated on the relative invoice for a period of one year from the date of purchase. In case of a fault during this period if caused bya defect in materials and/or construction, the client is entitled to repair free of charge.

1a Concerning vacuum cleaners for domestic use, the total periodof guarantee is two years. Accessories are subject to a direct usage, consequently these articles are excluded from the guarantee.

2 The manufacturer guarantees technical assistance and repairsfor one year. Spare parts fitted during repair are also covered by a one year guarantee from the date of repair. In case of fault during this period, as a direct result of the repair work carried out or caused by the new parts fitted on such occasion, the client is entitled to repair free of charge. The execution of repairs does not prolong the total period of guarantee covering the appliance.

3 Technical Assistance at domicile will be provided only for large apparatus which are difficult to transport such as: washing machines, spin-driers, dishwashers,refrigerators, freezers (vertical orhorizontal), ovens, cookers and built-in appliances.

3a The above-mentioned conditions are also valid for refrigerators for caravens on condition that they are situated within the national boundaries and are accessible by roads open to traffic. Furthermore, at the time of the intervention the appliance and its owner, or the person so authorized, must be present at the place agreed upon for the intervention.

4 If, in the opinion of the manufacturer, the appliance as described in point 3 must be transported to a Technical Assistance laboratory, the transportation will be carried out as established by the manufacturer, at his expense and under his responsibility.

5 All appliances not mentioned under points 3 and 3a, includingappliances having the same functional characteristics but whose transport is easy, must be sent to the Technical Assistance or taken to them. Throughout the period of guarantee the cost of return transportation will be taken care by the manufacturer.

6 If during the period of guarantee a disfunction occurs due to a defect which cannot be repaired, the appliance will be replaced free of charge.

Extension of the guarantee

7 For motorcompressors of refrigerators/ freezers (excluding the starting device and thermal interrupter) a decreasing guarantee of 20% per year for a period of five years from the date of purchase of the appliance indicated on the relative invoice with repairs free of charge throughout the entire period under guarantee. On completion of the total period of guarantee the cost of travel, workmanship and eventual spare parts will be at the expense of the client.

Exclusion from guarantee

8 The free execution of work for the repair and/ or substitution as set out above will not apply if:

- The purchase invoice or receipt indicating the date of purchase and the identification of the appliance cannot be presented or was not sent with the appliance to be repaired;
- The appliance is used for purposes other than those of the domestic nature for which it was made;
- The appliance was not installed, handled or used in conformity with the indications in the instruction manual or in the modalities for use;
- The appliance has been repaired or modified incorrectly by unqualified personnel.

8a If the appliance has been built-in, underinserted, suspendedor installed in such a way that the time required to move it and put it back in position exceeds thirty minutes in total, the extra expenditures occurred will be billed to the owner of the appliance.

8b In case of deterioration due to an irregular installation carried out in agreement with the owner of the appliance, the manufacturer and the technical assistance decline all responsibility.

8c Damage such as scratches, knocks or breakage of movable or dismountable units which were not notified to the manufacturer at the time of delivery are not covered by the guarantee.

Important notice

This appliance has been made to be safe. Inadequate repairs can nonetheless compromise this safety. To avoid such problems and to prevent any eventual damage we advise you to have repairs carried out exclusively by qualified personnel.We advise you to have repairs or maintenance carried out by the retailer or the Elgroep Service and to request only original spare parts.

Belgium

ELGROEP SERVICE

Electric Household Appliances

Bergensesteenweg 719
B - 1520 Halle (Lembeek)

Repairing to customer's house:
Tel.: 02-3630444
Fax.: 02-3630400
Spare parts:
Tel.: 02-3630555
Fax.: 02-3630500
Telex: 22915 eluxbe

DISTRI PARTS

TECHNICAL DATA

RECESS DIMENSIONS	Height	59,4 cm
	Width	56,0 cm
	Depth	55,0 cm
OVEN CAVITY DIMENSIONS	Height	32,5 cm
	Width	42,0 cm
	Depth	39,0 cm
	Volume	53 l

Oven thermostat settings: from 50°C up to 250°C	
Heating elements ratings	
Bottom heating element	1000 W
Top heating element	800 W
Full Oven (Top+Bottom)(1000 + 800)	1800 W
Oven lamp	25 W
Maximum power rating (230V - 50Hz)	1825 W
Voltage tension (50 Hz)	230 V

CE This appliance complies with the following E.E.C. Directives:
- **73/23** - **90/683** (Low Voltage Directive);
- **89/336** (Electromagnetical Compatibility Directive);
- **93/68** (General Directives)
  and subsequent modifications.

MANUFACTURER:
ELECTROLUX ZANUSSI S.p.A.
Viale Bologna, 298
47100 FORLÌ (Italie)

THIS APPLIANCE CAN BE COMBINED WITH THE FOLLOWING HOB MODELS :

Cast Iron Hob Model ZME 2001 V - ZMF 2101 V - ZMFW 2301 V

Front left hotplate	Ø 180 mm N	1500 W
Rear left hotplate	Ø 145 mm N	1000 W
Reat right hotplate	Ø 180 mm N	1500 W
Front right hotplate	Ø 145 mm R	1500 W
Total Rating		5,5 kW
Voltage Tension (50 Hz)		230 V

Ceramic Hob Model ZGR 2404 - ZGRN 2404 - ZGRW 2404 - ZGRX 2404 - ZG 2404 - ZGW 2404 - ZGX 2404 - ZG 1102 - ZGW 1302 - ZGW 1302 X

Front left hotplate	Ø 180 mm	1700 W
Rear left hotplate	Ø 145 mm	1200 W
Reat right hotplate	Ø 180 mm	1700 W
Front right hotplate	Ø 145 mm	1200 W
Total Rating		5,8 kW
Voltage Tension (50 Hz)		230 V

TOTAL RATING OF THE COMBINED APPLIANCES:

Oven + Cast Iron Hob	7,4 kW
Oven + Ceramic Hob	7,7 kW

N = Normal Horplat
R = Rapid Hotplate

* This appliance can be combined only with cast iron or ceramic hobs whose power rating can reach 6.0 kW.

TO THE ATTENTION OF THE INSTALLER

The following instructions are meant to a qualified technician, in order to allow him carry out the installation in compliance with the rules in force. The building-in and the electrical connection fo the appliance must be carried out by a qualified and authorized technician only.

BUILDING IN

It is important that the dimensions and materials of the surround or cabinet into which the oven will be built are correct and will withstand a temperature increase.
A correct installation will have to ensure a proper protection against contact with electric parts or merely functionally isolated parts.
All the units meant to ensure protection have to be fitted not to be taken away without using any tool.
We recommed not to install the appliance near refrigerators or freezer, since the heat could affect the performance of these appliances.

The oven recess must comply the dimensions given in Fig. 9.

This appliance is registered as a Class "Y" product according to the overheating safety regulations.
Due to this classification, the rear and one of the sides of the furniture unit which the appliance is built in, can come in contact with higher appliances, walls or furniture units.
The other side of the furniture unit which the appliance is built in, can come in contact with other appliances, walls or furniture units with the same height.

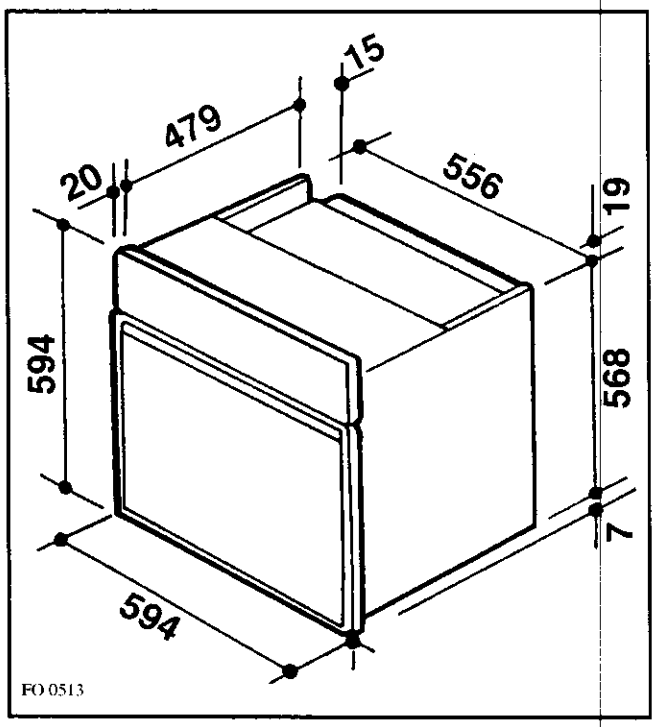


Fig. 8 - Oven dimensions

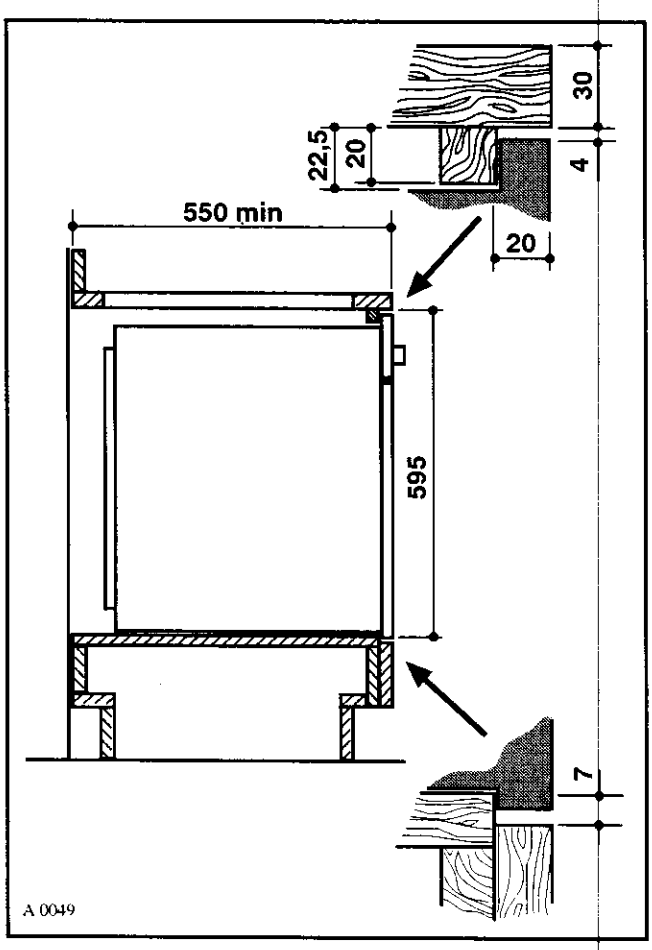


Fig. 9

UNDERTOP BUILDING IN

Figures 10 and 11 show two possible solutions.
In **Fig. 10** the appliance leans on two wood supports which are fixed to the side of the furniture unit.
In **Fig. 11** the appliance leans on two "C" shaped or "L" shaped metal supports, which the furniture unit feet can eventually be fixed to.
An opening of 30 mm diameter in the rear of the furniture unit must be made to allow the electrical connection.

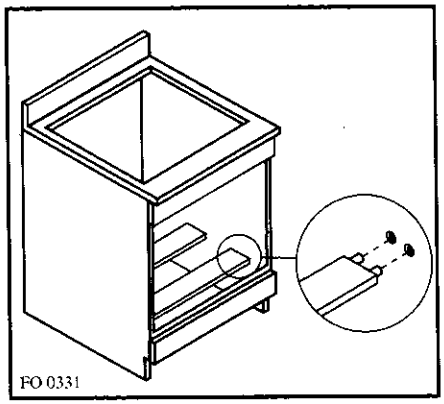


Fig. 10

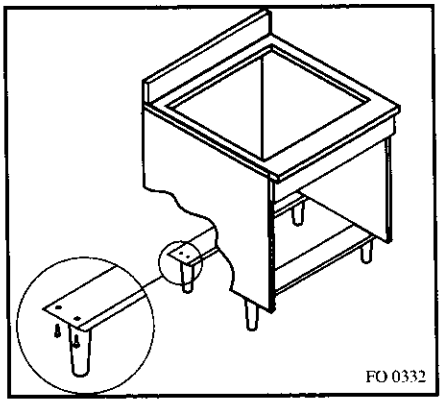


Fig. 11

SECURING THE OVEN TO THE CABINET

Fit the appliance into the cabinet recess.
Open teh oven door and secure the oven to the kitchen cabinet with four wood screws, which fit the holes provided in the oven frame **(Fig. 12).**
When installing an electric plate hob over the oven, the hob's electrical connection and the oven's one have to be carried out separately, for security reasons and to let the oven be taken off the unit easier, if necessary.

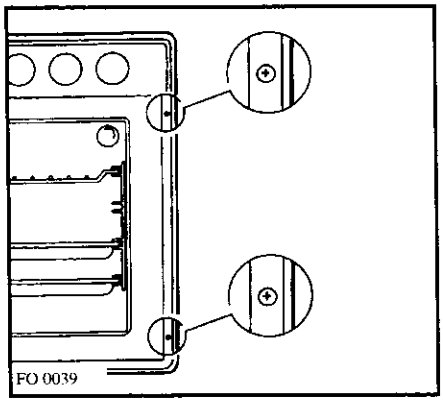


Fig. 12

ELECTRICAL CONNECTION

Before the appliance is connected:

1) check that the main fuse and the domestic installation can support the load;
2) check that the power supply is properly earthed in compliance with the current rules;
3) check the socket or the double pole switch used for the electrical connection can be easily reached with the appliance built in the forniture unit.

This appliance is supplied without connection cable. A suitable one must be fitted, in compliance with the electric supply rate, provided with a proper plug and able to carry the load specified on the rating plate. It has to be a three-wired cable, with the earth wire marked yellow-green. The cable type must be one of the following:
— H07 RN-F
— H05 RN-F
— H07 RR-F
— H05 VV-F
The plug has to be fitted in a proper socket.
If connecting the appliance directly to the electric system, a double pole switch must be installed between the appliance and the electricity supply, with a minimum gap of 3 mm. between the switch contacts and of a type suitable for the required load in compliance with the current rules. The earth wire must not be interrupted by the double switch pole.
The connection cable has to be placed in order that, in each part, it cannot reach a temperature 50 °C higher than the room temperature.
After the connection is carried out, test the heating elements for about 3 minutes.

The manufacturer disclaims any responsability should all the safety measures not be carried out.

CONNECTION TO TERMINAL BLOCK

This appliance is provided with a 6 poles terminal block (Fig. 13) set to operate with a 400 V three-phase electrical supply with neutral wire.
To adapt the the terminal block to a different electrical supply, carry out the connection as shown in Fig. 14.
The earth wire must be connected to terminal marked ⏚.
Once the connection is carried out, fit the cable into the the cable clamp.

ELECTRICAL CONNECTION WITH THE HOB

This oven can be connected to hobs indicated on page 51. The socket for connecting the hob is located at the top of the oven cabinet.
The hobs come complete with connecting leads for the hot plates/heat areas and ground cable; these leads feature plug-in connectors.
Connection of the hob to the oven is carried out by plugging-in these connectors to the corresponding oven socket.

The plug-to-socket connection design is such as to prevent possible wrong plugging-ins.

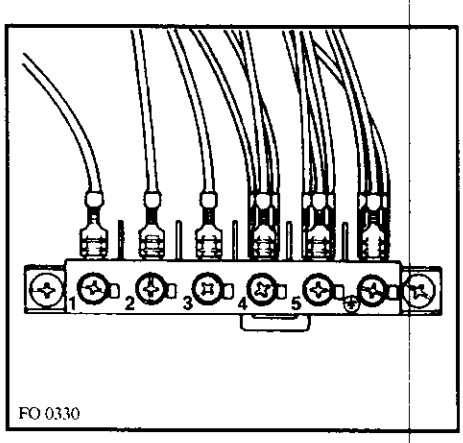


Fig. 13

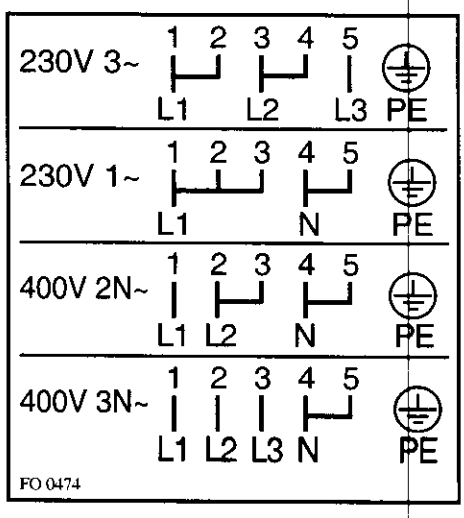


Fig. 14

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